

Charles Heidsieck,  
**Blanc des Millénaires 2006**  
Champagne, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Cyril Brun</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>7.3g/L</b>
Acidity	<b>3.7g/L</b>
Wine pH	<b>3.13</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Charles Heidsieck is one of the most admired Champagne houses thanks to the unrivalled and consistently high quality of its wines. Founded in 1851 by the man who would become known as 'Champagne Charlie', this family-owned house is the smallest of the Grandes Marques. Their size, and commitment to excellence, has been underpinned by a winemaking team that between them have been named 'Sparkling Winemaker of the Year' at the International Wine Challenge 16 times.

## VINEYARDS

Only Chardonnay is used in the blend of this exceptionally textured cuvée. The Blanc des Millénaires 2006 is made from four of the finest Grand Crus in the Côte des Blancs: Cramant, Avize, Oger, Le Mesnil sur Oger and one Premier Cru: Vertus.

## VINTAGE

Despite extreme weather conditions, the 2006 harvest was a generous one. The winter was cold with heavy snowfall, followed by several spring storms across May, then stifling heat at the beginning of summer. Record temperatures were recorded during July, with a cooler, wetter August to follow. The sunny and dry weather in September was particularly helpful for maturing the grapes and ensuring an unexpectedly smooth and generous harvest.

## VINIFICATION

After the first fermentation in stainless steel vats, the wines were racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity and improve texture. The cuvée was bottled and yeast added for second fermentation. The bottles were cellared and remained ageing on lees for ten to twelve years. After disgorgement and dosage, the wine was aged for a further six months before release.

## TASTING NOTES

The Blanc des Millénaires 2006 has a deep golden hue with glints of light green. The nose has floral notes of violets and acacia and deeper notes of blood oranges, stonefruit, fig and date, complemented by subtle herbal notes of tobacco and eucalyptus. On the palate it displays the signature texture of Blanc des Millénaires, starting with a saline and chalky texture, moving into creamy notes of nougat, citrus and whipped cream, with a round and generous finish.

## AWARDS

Decanter World Wine Awards 2021, Silver Medal  
International Wine Challenge 2021, Gold  
Decanter World Wine Awards 2020, Silver